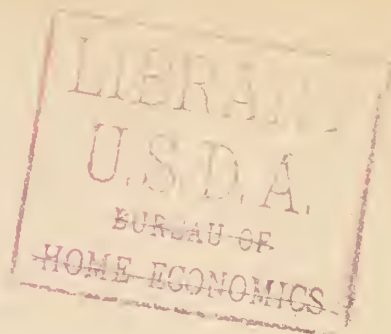


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Reserve

UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF HOME ECONOMICS
WASHINGTON, D.C.



AMBER MARMALADE

- 1 orange, weighing about 7 ounces
- 1 grapefruit, weighing about 1 lb. 3 ounces
- 1 lemon, weighing about 3 ounces

Select especially tender, clean, yellow, smooth, thick-skinned fruit free from all blemishes. Fruit with thin, tough peel is not so satisfactory for making marmalade because such peel is likely to become still tougher after cooking with sugar and acid.

Remove the peel and slice it very thin. Parboil the sliced peel three times in the following way: Add 1 quart of cold water, bring to the boil, cook for 5 minutes, and discard the water after each cooking.

Cut the fruit pulp into thin slices, removing seeds and "rag". Combine this sliced pulp with the drained parboiled skins. To each weight or measure of this mixed fruit pulp and parboiled skins, add three times the weight or measure of water and boil rapidly for 40 minutes. Again measure the fruit mixture and to it add an equal weight or measure of sugar. Boil this mixture rapidly for 25 minutes longer or until the jelly stage is reached. If a thick marmalade is desired boil longer, but watch it carefully lest it stick and scorch as it cooks down. Let the marmalade stand overnight in the kettle. In the morning reheat and put it into scalded jelly glasses. If put into the glasses immediately after the first cooking, the sliced peel is likely to rise to the top, leaving the clear jelly at the bottom. When cold, cover with paraffin and store in a cool, dry place. The quantities of ingredients given in this recipe should yield about 5 pints of marmalade, 12 to 14 glasses.

